

# BEACH CLUB

FRIDAY HARBOUR

## *shareables*

### OYSTERS | 24

6 pieces, parsley oil, shallot pearls, lemon

### MEZZE PLATTER | 29

cured meats, select Ontario cheeses, stuffed peppers, pepperoncini, artichoke, cucumber, olives, marinated vegetables, hummus, baba ghanoush

### SEAFOOD TOWER | M.P.

Newfoundland lobster tail, East Coast oysters, Fogo island crab, PEI mussels, clams, prawns

## *sides*

SEASONAL VEGETABLES | 11

SKINNY FRIES | 11

SWEET POTATO FRIES | 13

SPICED SKINNY FRIES | 13

## *starters*

### **OPA TOAST! | 15**

whipped feta cheese, olive tapenade,  
candied cherry tomatoes, grilled crostini

### **GAMBAS AL AJILLO | 21**

sautéed shrimp, garlic paprika sauce,  
olive bread, lemon

### **CHILI FENNEL TUNA | 24**

seared tuna, citrus mostarda, fried artichokes,  
salsa verde, pine nuts

### **TUNA TARTARE | 24**

ahi tuna, aji amarillo aioli, cucumber,  
pickled shallot, cilantro, chilies, rice crisp

### **CALAMARES FRITOS | 23**

buttermilk marinade, flour dusted squid,  
espelette aioli

### **MUSSELS | 23**

1 lb P.E.I. mussels, saffron chili  
cream sauce, parsley, grilled crostini

### **TROUT CRUDO | 24**

sashimi style trout, aji verde, passion fruit,  
yuzu, cilantro oil, radish, rice chips

## salads

### HARBOUR CAESAR SALAD | 16

gem lettuce, parmigiano, crispy capers, prosciutto,  
herb croutons, caesar vinaigrette

### QUINOA FALAFEL SALAD | 22

quinoa, cucumber, cherry tomatoes, edamame,  
pomegranate, pickled cauliflower,  
green hummus, falafel, parsley

### BURRATTA SALAD | 24

heirloom tomatoes, lettuce, shallot pearls,  
peach dressing, chive oil

## entrees

### from the land

### SPICED EGGPLANT | 29

harissa spice, carrot purée, beet couscous,  
pickled fennel, tomatoes, crispy chickpeas,  
verde, toum sauce

### CHICKEN SUPREME | 34

harissa carrot puree, pickled cauliflower, crispy  
chickpeas, jus emulsion, curry tzatziki

### ALBERTA LAMB SHANK | 45

24-hour braised lamb shank. beet couscous, pickled  
fennel, tomatoes, chilis, curried jus

### STEAK FRITES | 49

10oz striploin, asparagus, Quebecois jus,  
toum sauce, spiced fries

*entrees*  
*from the sea*

**SEAFOOD ON NOODLES | 29**

mussels, shrimp, sofrito, fennel,  
chili garlic cream sauce, squid ink pasta

**OCTOPUS & CHORIZO | 32**

octopus carpaccio, bravas, peaches,  
shishito peppers, fingerling potatoes,  
yuzu foam

**FOGO ISLAND COD | 32**

avocado slaw, fennel, creamy zhug dressing

**HARISSA SPICED SEABASS | 49**

whole fried seabass, verde sauce, microgreens

**SPRING HILL TROUT | 34**

trout, bravas, fingerling potatoes, asparagus,  
pickled cauliflower, toum sauce

*add ons*

**GRILLED CHICKEN | 14**

**SAUTÉED SHRIMP 5PC | 16**

**LOBSTER TAIL | M.P.**

## *signature cocktails*

### **SHIPWRECK 2oz | 16**

Whitely Neill Blood Orange gin, Aperol,  
Fever-Tree ginger beer, lemon

### **DEAD MAN'S PINEAPPLE MOJITO 1.5 oz | 14**

Dead Man's Fingers pineapple rum,  
pineapple purée, lime, mint, soda

### **PURPLE RAIN 1.5 oz | 14**

Empress 1908 gin, muddled cucumber, lemon

### **STRAWBERRY RHUBARB BOURBON SOUR 1.5 oz | 13**

Jim Beam bourbon, Cointreau, strawberry syrup,  
Dillons rhubarb bitters, citrus, egg white

## *martinis*

### **STAGHORN SUMAC MARTINI 2 oz | 15**

FH Beatties Sumac vodka, Chambord, citrus,  
sumac sugar rim, raspberries

### **SMASHED GRAPES MARTINI 2 oz | 14**

Smirnoff vodka, St. Germain elderflower liqueur,  
muddled grapes, lemon